



Marigolds & Onions

CATERING & EVENT PRODUCTION

Tis the Season
Holiday Corporate
Menu 2020

Order Guidelines

This menu package was created to provide our clients with an opportunity to enjoy our quality meals packaged individually for their guests to enjoy. To place your order please contact our customer service desk at 416-256-4882 ext. 235 or e-mail us at customerservice@marigoldsandonions.com.

1. **Weekday Orders**

All orders should be received by web order or email no later than **3:00 PM** of the business day prior. Certain speciality items and requests may require additional notice. Orders placed after the order deadline may not be fulfilled.

2. **Weekend Orders and Weekend Order Modification**

All orders for Saturday and Sunday must be received by web order or e-mail no later than **3:00 PM** on the Thursday prior. Orders placed after the order deadline may not be fulfilled. Cancellation or modifications to weekend orders must be done by no later than the order deadline.

3. **Weekday Order Modification**

As per our service standards, we will do our utmost to accommodate any changes. However, any changes received by Marigolds and Onions after **2:00 pm** on the day prior to your weekday delivery will have to be approved by your customer service representative or account manager.

4. **Order Cancellations**

Cancellations must be received by phone or email during business hours, 9:00 am to 3:00 pm Monday to Friday, no later than **2:30 PM** on the day prior. Any items that require advanced notice, such as cakes cannot be canceled without approval by your customer service representative.

5. **Delivery Minimum**

A \$50.00 minimum per order, not including delivery charge, applies.

6. **Delivery Charge**

Delivery charge will vary depending on your location. Speak to our customer service representatives to confirm the charge. Additional surcharges may apply for orders placed after order deadlines.

7. **Packaging**

In an ongoing pursuit to better serve both our customers and the environment, we have sourced recyclable and biodegradable packaging. Our pulp packaging is biodegradable and our plastic is made from a minimum of 50% post-consumer recycled material. In the interim we are no longer using any reusable trays and bowls.

8. **Disposables**

If you require any disposable items: cutlery, napkins, plates, serving utensils, etc. speak to our customer service representatives to confirm pricing.

9. **Allergies**

We take every precaution necessary to prevent cross contamination. Nonetheless, Marigolds and Onions does not accept liability or responsibility for any reaction caused by any items consumed. Allergen information for all items in this menu package are available online at www.marigoldsandonions.com.

10. **Pricing**

Prices shown in this package do not include disposables, staff charges, delivery or applicable taxes unless stated.

11. **Standards for Delivery**

We will always do our utmost to perform deliveries at the time requested, but we may be earlier than requested. Our delivery staff will not be responsible to open or set up any of the food being delivered.

Prior to making the delivery, the driver will sanitize their hands and wear personal protective equipment in the form of vinyl gloves and a face mask. Where possible while performing the delivery, our driver will maintain a safe physical distance from clients and guests. They will always wear masks and gloves while performing deliveries. Our driver will sanitize their hands and all high touch surfaces in the vehicle after each delivery. Drivers will also abide by any building or client directed procedures. Please let our customer service team know when ordering if there are any additional special instructions for delivery.

Environmental Policy

Being Green, Living Green

Marigolds and Onions Catering & Event Production continually demonstrates our commitment to the environment through our day to day actions. Our goal is to minimize waste & pollution while engaging in the use of local, fresh, seasonal and passionately cultivated products whenever possible. We believe our continued efforts and behaviour will contribute to the sustenance of our environment.

Just a few of our daily steps

- We firmly believe in making choices to use the most environmentally friendly products available for all of our packaging and disposable items. We try to choose compostable items or items made from the highest level of post-consumer recycled content available. We are always looking for the newest innovations in packaging to ensure we provide the most ecologically friendly alternative in the market.
 - Our individual cutlery and plates are made from compostable plant starches.
 - Individual meal trays are made with a compostable plant starch base with a lid made from recycled plastic.
 - Other plastic items are chosen in order to maximize the post-consumer content of recycled plastic. We believe that by choosing to maximize both the content and quantity of recycled products we use, we hope to encourage the growth of recycling.
 - We serve only salmon from certified environmentally conscious suppliers. Our suppliers are held to high standards of environmental responsibility, animal health & welfare, food safety and social responsibility.
 - We have participated in the Save on Energy^{OM} program to upgrade building infrastructure to more energy efficient options.
 - Upgraded lighting throughout our building to LED bulbs. This will save an estimated 37% of our electricity use on lighting.
 - Upgraded refrigeration equipment to be more energy efficient and added strip curtains to reduce air loss in walk-in coolers.
 - Installed equipment to better control our kitchen air extraction system, significantly increasing its efficiency. This will lead to significant reduction in electrical and gas use.
 - Installed smart thermostats to better control our heating and cooling throughout our building. This is estimated to save from 4-7% of our combined electrical and gas use.
 - Use of email versus printer materials.
 - Donate leftover food to local charities.
 - Advocate for the "Blue Box" program and recycle all of our paper, cardboard, tin, glass and plastic waste.
 - Our paper source is certified by the Forest Stewardship Council (FSC) which guarantees that it is made from wood products that come from responsibly managed forest and verified recycled sources.
 - Marigolds and Onions makes every effort to sell or recycle used equipment at the end of the product's life cycle.
 - All staff at Marigolds and Onions use ceramic mugs and reusable plastic cups for hot and cold beverages consumed during work hours to cut down on waste.
 - Deliveries are scheduled by area & time to maximize driving efficiency and minimize emissions.
- There is a no idling policy with our vehicles.

Holiday Breakfast Menus

JINGLE BELL CONTINENTAL BREAKFAST

\$10.20 per guest with no beverages

\$11.95 per guest with beverages

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. Optional beverages may include apple, orange, grapefruit, cranberry juices, & bottled water. Gluten-free pastries available for an additional \$1.15 per guest.

Holiday Morning Loaf

Spiced pear morning loaf with French preserves and butter.

Cranberry and Granola Yogurt Parfait

Creamy yogurt and a base of Cranberry Orange compote layered with gluten-free home-made granola.

Fresh Fruit Salad

Seasonal fruit garnished with pomegranate seeds



HERMEY'S HOT BREAKFAST

\$17.95 per guest with no beverages

\$19.70 per guest with beverages

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option. Optional beverages may include apple, orange, grapefruit, cranberry juices, & bottled water.

Gluten-free pastries available for an additional \$1.15 per guest.

Holiday Rugelach Pastry

Rich layers of cream cheese pastry wrapped around apricot compote with caramelized sugar crust

Scrambled Eggs

Garnished with fresh chives.

Turkey Sausage

Roasted Potato Triangles

Fresh Fruit Salad

Seasonal fruit garnished with pomegranate seeds





Holiday Lunch Menu

REINDEER'S LAUNCH LUNCH

\$19.75 per guest

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

Rudolph's Favourite Salad

Baby Kale and Radicchio topped with Roasted Bosc Pears and Spiced Pepitas. Served with Honey Lemon Vinaigrette.

OR

Winter Night Soup (Served hot in an individual format. Minimum 4 servings)

Puree of cauliflower and parsnip finished with cream and nutmeg

Festive Sandwich Selection

Roasted Smoked Turkey Breast

With cranberry relish and arugula served on a herb focaccia

Herb and Pepper Beef Steak

Grilled sliced oyster blade steak with roasted yellow pepper, grainy mustard aioli and baby greens served on whole grain ciabatta thin.

Chicken BLT

Grilled herb chicken, turkey bacon and crisp lettuce with sweet and sour tomato relish in a brioche bun

Vegetarian Wrap

Spicy red pepper hummus, falafel, chopped kale and romaine, tomatoes and homemade pickles

Santa's Cookie Plate

M&O's famous holiday flooded sugar cookies.

Fresh Fruit Salad

Seasonal fruit garnished with pomegranate seeds



Holiday Lunch Menu, Cont'd

BOXING DAY GRAB AND GO LUNCH

\$25.25 per guest

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

Winter Greens

Crisp baby lettuces topped with maple roasted squash and cranberries. Served with a roasted pear dressing.

Fireside Stuffed Chicken

Roasted breast of chicken stuffed with fontina, kale and button mushrooms. Brushed with sundried tomato pesto.

Tri-Coloured Spiced Quinoa

Roasted cauliflower, wilted spinach and spiced chick peas.

Sweet Shot Parfait

Cranberry and pear compote with white chocolate mascarpone crème

Ciabatta Roll and Butter



TURKEY ON A SLEIGH LUNCH

\$26.50 per guest

Minimum 8 servings.

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

Roasted Pear and Cranberry Salad

With Mixed Baby Greens, Goat Cheese and Candied Walnuts. Served with a Champagne Vinaigrette

Seasonal Herb Encrusted Roasted Traditional Turkey Breast

Served with Mushroom Stuffing, Topped with Giblet Gravy and Cranberry Orange Sauce

OR

Stuffed Acorn Squash (Vegetarian option)

Roasted Cauliflower and Red Quinoa studded with Apricot and house dried Raisins.

Roasted Garlic Yukon Gold Potato Mash

Oven Roasted Heirloom Carrots

With a Thyme Lemon Glaze

Traditional Parfait of Cherry and Citrus Custard Trifle

With Gluten Free Vanilla Sponge

Ciabatta Roll and Butter



When Pleasing A Crowd A La Carte Snack Menus

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option

Antipasto Tray

Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, marinated tomatoes, roasted red pepper aioli and taralli.

\$10.75 per serving

Charcuterie Tray

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, pickled onions. Served with soft flatbreads.

\$10.75 per serving

Mezze Tray

Roasted cubed eggplant marinated with garlic, parsley and extra virgin olive oil, pickles, grilled halloumi, honeyed feta, rice stuffed grape leaves, hummus and soft pita.

\$10.75 per serving

Duo of Smoked Salmon and Smoked Ontario Trout

Accompanied by boiled egg wedge, cucumber ribbons, grape tomato, red onions, cream cheese, lemon and flatbreads.

\$10.75 per serving

Artisanal Cheese Platter

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with fig and olive tuiles, multigrain biscuits and fig jelly.

Gluten-free crackers available for an additional \$0.80 per guest

\$9.75 per serving

Tuscan Vegetable Tray

Seasonal assortment of grilled and herb roasted vegetables with honey balsamic drizzle and in house marinated olives with roasted garlic and citrus

\$6.50 per serving

Domestic Cheese Tray

Garnished with grape clusters, strawberries and crackers.

Gluten-free crackers available for an additional \$0.80 per guest

\$5.25 per serving

Duo of Tortilla Chips

With pico di gallo and roasted garlic and kale guacamole

\$5.25 per serving

Crudités and Dip Display

\$4.10 per serving

Tortilla Pinwheel Tea Sandwiches

\$18.95 per dozen

Venetian Tramezzini Sandwiches

Traditional thin Italian style tea sandwiches layered with our fresh fillings on whole grain and traditional white. Shapes include triangles, ribbons and tortilla pinwheels.

\$17.90 per dozen

Assorted Cool and Warm Bites

(Minimum 48 hours' notice required)

Consult with customer service or your account manager for full bites selection.

\$35.40 per dozen

Holiday Sweet Bites Menu

Price does not include delivery or applicable taxes.

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

Sweet Shot Parfaits

A mouth-watering selection of layered sweet shots served in our biodegradable plastic parfait cups. Accompanied by a demi spoon.

Flavours include:

Peppermint milk chocolate panna cotta with pepito seed praline
Cranberry and Pear with white chocolate Mascarpone Creme
Banoffee (banana-dulce de leche) trifle, cinnamon cream and white chocolate crisps

\$4.50 per piece

Winter Mini Tarts

Individual mini tarts in crowd pleasing favourites...

Flavours include:

Apple caramel crumble
Candy cane curd
Sour cherry and whipped dark chocolate ganache



\$2.95 per piece

Santa's Cookie Plate

M&O's famous assortment of holiday cookies made from scratch and to include assorted shortbreads, peppermint pinwheels and holiday flooded sugar cookies.

Note. Individual packages include a wrapped flood cookie only

\$2.25 per piece

Holiday Beverages to Add Good Cheer

Price does not include delivery or applicable taxes.

Hot Chocolate

(12 Servings per Thermal Box)

Accompanied by mini marshmallows.
Includes disposable cups and stir sticks.

Hot Apple Cider

(12 Servings per Thermal Box)

Includes disposable coffee cups

Hot Coffee & Tea

(12 Servings per Thermal Box)

Includes sugar, sweetener, tea bags, milk and cream, disposable coffee cups and stir sticks.

Holiday Punch with Cranberries and Berries

(available in a bulk format only, minimum 4 servings)

Plain and Lemon Sparkling Water

Pop, juice and flat mineral water



\$29.95 per thermal box

\$23.95 per thermal box

\$23.95 per thermal box

\$3.50 per serving

\$3.30 each

\$1.80 each